

Case No. F1183(V)

AmendmentsIn the specification:

Please amend the abstract as follows:

A'

The invention relates to a melting body for introducing organoleptically active additives to foods. The melting body has an outer wall which melts at 30-80°C and a filling that can be a seasoning.

In the claims:

Please amend claims 1-8 as follows:

A2

1. (Amended) A melting body for introducing to food an organoleptically active filling comprising additives, the melting body consisting of a transport-stable outer wall which dissolves in the food and releases the filling comprising the additives wherein the filling is a liquid, semi-liquid or pulverulent.
2. (Amended) The melting body according to Claim 1, characterized in that the outer wall consists of hard fat which has a melting point in the range of 30-80°C.
3. (Amended) The melting body according to claim 1, characterized in that the outer wall material has a melting point of 40-70°C.
4. (Amended) The melting body according to claim 1, characterized in that the melting body has a size corresponding to a diameter 1-5 cm.

Case No. F1183(V)

5. (Amended) The melting body according to claim 1, characterized in that the filling is a seasoning.

6. (Amended) The melting body according to claim 1, characterized in that the filling comprises a fat- or oil-based seasoning.

7. (Amended) The melting body according to claim 1, characterized in that the melting body consists of 40-90% by weight of wall material and 10-60% by weight of filling. ...

8. (Amended) The melting body according to claim 1, characterized in that the melting body has the shape of a cube or a sphere.